



## SOUP

**BEEF BRISKET CHILI 8**  
queso fresco, tortilla strips

## SALADS

\*\*add a 6oz free-range chicken breast\* \$10  
\*\*add 4 wood-fire grilled shrimp \$12  
\*\*add a northroad salmon filet\* \$14  
\*\*side salad \$6

**MIXED GREENS SALAD 12**  
nueske's bacon, cucumber, mini heirloom tomato, pickled onion, smoked blue cheese, smoked french dressing, buttermilk-chive dressing

**CAESAR SALAD 12**  
baby romaine, arugula, voyageurs sourdough croutons, nouc cham caesar dressing, pecorino romano

**POWER SALAD 14**  
honey crisp apples, avocado spread, grapefruit, pistachios, super greens, goat cheese, citrus vinaigrette

## SHARED PLATES

**TUNA POKE BOWL 18**  
sushi rice, cucumber kimchi, avocado, wakame, pickled ginger, peanuts, crispy wontons, sesame soy dressing

**GRILLED SHRIMP & PORK BELLY 18**  
cheddar grits, apple slaw, luna stout barbecue

**GOCHUJANG BBQ DUCK WINGS 16**  
kimchi, blue cheese dressing

**SMOKED SALMON SPREAD 14**  
cornichons, twin elms sunflower sprouts, sourdough crackers

**ROASTED GARLIC & LEMON HUMMUS 12**  
cucumber salad, crudite, garlic naan

**LACLARE GOAT CHEESE DIP 12**  
smoked porcini-mustard kettle chips

**BEER-BATTERED CHEESE CURDS 12**  
kimkim ketchup

**FRIED BRUSSELS SPROUTS 12**  
coconut-peanut crunch, nouc cham

## SANDWICHES

\*\*served with smoked porcini-mustard kettle chips  
\*\*garlic fries may be substituted for \$2  
\*\*side salad may be substituted for \$4  
\*\*IMPOSSIBLE BURGER AVAILABLE

**STEAKHOUSE BURGER\* 20**  
7oz steak patty, mushrooms, jarlsberg cheese, crispy onions, greens, pickles, horseradish cream, brioche bun

**BIG HINTY\* 18**  
2 - 1/4# wagyu patties, american cheese, pickles, mixed greens, onion, hinterland sauce, brioche bun

**CALI CLUB 18**  
nueske's smoked bacon, turkey, ham, tomato, greens, avocado spread, garlic aioli, sourdough

**CRISPY CHICKEN SANDWICH 18**  
romaine, buttermilk-chive dressing, dill pickle, brioche bun

**DELI-STYLE SMOKED PASTRAMI 18**  
sauerkraut, bread & butter pickles, beer mustard, marble rye

**SMOKED BBQ PULLED PORK 16**  
apple slaw, luna stout barbecue, brioche bun

**CURRIED CHICKEN SALAD 16**  
red grapes, scallion, tomato, greens, cibatta

**BEER-BATTERED FISH or  
FRIED AVOCADO TACOS 16**  
shredded cabbage, salsa, cilantro, crema, hot sauce, tortillas, spiced tortilla chips

## WOOD-FIRED PIZZA

**ITALIAN MEAT 20**  
capicola, pepperoni, italian sausage, belgioioso fresh mozzarella, pomodoro sauce

**CHERRY WHEAT BBQ PORK 20**  
pineapple, pickled jalapeño, pickled onions, goat cheese, cherry wheat bbq

**CHOO CHOO PIE 20**  
italian sausage, mushroom, pickled jalapeños, belgioioso fresh mozzarella, pomodoro sauce

**QUATTRO FORMAGGI 20**  
belgioioso fresh mozzarella, smoked blue cheese, provolone, goat cheese, rosemary honey

**MUSHROOM 20**  
goat cheese, arugula, lemon-truffle emulsion

\*In compliance with state and federal health regulations, Hinterland is obligated to advise the public that eating raw fish or animal products can be a health risk.

## ENTREES

**WOOD-FIRED PRIME BEEF RIBEYE\* 40**  
whipped potatoes, broccolini, crispy onions, horseradish cream, veal demi-glace

**ALASKAN HALIBUT 38**  
nueske's bacon, mushrooms, braised napa cabbage, bamboo rice, coconut-peanut crunch, miso-sweet corn emulsion

**PRIME BEEF STRIPLOIN\* 36**  
quinoa, red lentils, asparagus, delicata squash, mushroom, veal reduction, herb oil

**NORTHROAD SALMON\* 34**  
lump crab, israeli couscous, heirloom tomato, asparagus, spinach, romesco sauce

**BLACKENED BARRAMUNDI 32**  
roasted potatoes, zucchini, yellow squash, bell peppers, red onion, spinach, red hot butter sauce, chive aioli

**HIGHLAND VENISON MEATLOAF 30**  
mashed potatoes, carrots, peas, spinach, mushroom gravy

**KUNG PAO-GLAZED BELLE & EVANS CHICKEN 28**  
shrimp fried rice, coconut-peanut crunch, soy syrup, chili oil

**BELLE & EVANS CHICKEN TIKKA MASALA 26**  
chickpeas, cauliflower, tomato, cilantro, jasmine rice, garlic naan, chili oil

## WEEKDAY FEATURES

**MONDAY - JAPANESE PAN NOODLES 24**  
beef dumplings, pork belly, stir-fried vegetables, cilantro, scallions, spicy peanut sauce

**TUESDAY - CHORI-POLLO TACO PLATTER 18**  
lettuce, queso fresco, pickled onion, pickled jalapeño, cilantro, crema, salsa, tortillas, rice and beans

**WEDNESDAY - RAMP PESTO PASTA 28**  
house pancetta, peas, asparagus, cured egg yolk, lemon cream, garlic bread crumbs

**THURSDAY - 1/2 DOZ CHICKEN WINGS & FRIES 16**  
choice of: hot buffalo, bourbon-honey mustard or jamaican jerk dry rub  
buttermilk-chive dressing or bleu cheese dressing

**FRIDAY- BEER-BATTERED LAKE ERIE WALLEYE 24**  
garlic fries, napa cabbage slaw, onions, rye bread, lemon, tartar sauce

**SATURDAY - CHORI-POLLO NACHOS 18**  
queso, greens, pickled onion, pickled jalapeño, cilantro, crema, salsa, tortilla chips

**SUNDAY - BRUNCH FEATURES 11AM-3PM**

Credit card transactions are surcharged a 3% convenience fee. There is no surcharge for debit or prepaid gift cards.



## This all started long before you walked in.

Before your arrival here, rich soil was turned. Produce was nurtured, grown and harvested. Local farmers tended to their pastoral landscapes and livestock. Fish plucked from the briny depths arrived this very morning.

All in preparation for you to walk through our doors. Yes, this is the essence of Hinterland; a celebration of farm-to-table mingled with some of the finest craft beers in Wisconsin.

Glad to have you. What are you in the mood for?

**Cheers!**



/HinterlandBrewery | @hinterlandbeer

**MAY 2021**

### YOUNG ADVENTURERS MENU

\*\*all kids menu options include milk or a fountain soft drink  
\*\*\*for children 12 & under

#### WOOD-FIRE GRILLED BURGER 10

1/4# beef patty, french fries, artisan sesame bun  
\*cheese available by request

#### FISH & CHIPS 10

house-battered mahi mahi, french fries, tartar sauce

#### WOOD-FIRED PIZZA 10

mozzarella, red sauce  
\*cheese or pepperoni

#### GRILLED CHEESE 10

american cheese, french fries

#### CHICKEN STRIPS 10

french fries

### DESSERT

#### LUNA STOUT BROWNIE 8

salted caramel gelato, candied pecans, strawberry jam

#### BELGIAN WAFFLE BREAD PUDDING 8

elderflower blueberries, passionfruit curd, peanut crunch, coconut gelato

#### STRAWBERRY-RUBARB CRISP 8

oatmeal-gingersnap streusel, vanilla gelato

#### REESE'S ICE CREAM BAR 4

#### GRASSHOPPER MARTINI 12

bailey's, mint liqueur, chocolate liqueur

#### ESPRESSO MARTINI 12

van gogh double espresso vodka, irish cream, chocolate liqueur

#### ROUND FOR THE KITCHEN 8

show your appreciation to the chefs with a round of Hinterland beers

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## Farms, forks and sustainable stories.

We have direct access to local fisherman in Honolulu, Seattle and Portland, ME. From coast to coast, to the islands, our partnerships allow our chefs to directly procure fresh fish as it's caught and receive deliveries daily. We also celebrate our small, local growers and ranchers by offering extraordinary game, pork and beef, as well as hand-foraged mushrooms and heirloom produce. Ask our servers about the origins of our ingredients as the nuances of the stories enhance the flavor of each dish.

## Our local farmers and producers include:

Doc's Farm – Hobart, WI  
Door Karma Farm – Bailey's Harbor, WI  
Ledgview Gardens – De Pere, WI  
Sara's Artisan Gelato – Green Bay, WI  
Sunset Farm – Allenton, WI  
Sweet Grass Farm – Suring, WI  
Twin Elm Gardens – Pulaski, WI  
Voyageur's Sourdough – Green Bay, WI



SCAN TO VIEW  
THIS MENU ON  
YOUR PHONE

In a conscious effort to have a positive environmental impact, straws and water are available upon request.